PADDINGTON

SUNDAY SERVES

ROAST

BOTTOMLESS BOOZE SNACKS 29PP AGED BEEF NACHOS 7 90 MINUTES OF FREE-FLOWING DRINKS GUACAMOLE 6.5 with tortilla chips white: Grillo; red: Sangiovese; CHEESEBURGER TACO 10 sparkling: Prosecco GOAT'S CHEESE TACO 8.5 / DRUNKEN GOAT'S CHEESE TACO 12.5 served with a shot of Cazcabel Honey Tequila MINI MARYS 3 FOR 10 SOBER PIG TACO 12 / DRUNKEN PIG TACO OR UPGRADE TO THREE FULL-SIZE served with a shot of Cazcabel Blanco Tequila MARYS FOR 30 BURRATA, LIME & JALAPEÑO BLOODY MARY Wyborowa vodka, tomato juice, house Mary mix BLOODY MARIA Olmeca Blanco tequia, tomato juice, house Mary mix YOUR OWN ROAST BLOODY COWBOY served with our roast garnish Havana 3yo, tomato juice, house Mary mix ROAST AGED BEEF with horseradish cream SMOKED & PULLED LAMB SHOULDER 2.5 with mint sauce SMOKED PORK BELLY 21.5 with smoked apple sauce SMOKED BABY CHICKEN 26 **DESSERTS** with chimichurri DEEP DISH BRIGADEIRO COOKIE 7.5 with Fior di latte ice cream **FAMILY STYLE ROAST** PEANUT-CHOCOLATE TART 7 with Fior di latte ice cream This dish is designed to be shared. and is served with our roast garnish. ICE CREAM & SORBETS 4.5 dish serves only 2 people (3 scoops) THREE BEAST FEAST 35pp STICKY TOFFEE COOKIE Aged beef roast, roasted pork, smoked lamb shoulder with Fior di latte ice cream **BOOZY SERVES** 5 FROM THE WOOD OVEN MILK ICE CREAM, CAZCABEL COFFEE HERITAGE CAULIFLOWER, MOLE 13 LIME SORBET, CAZCABEL HONEY COCONUT SORBET, CAZCABEL COCONUT EXTRAS 4-CHEESE CAULIFLOWER 7.5 BEEF-FAT ROAST POTATOES 3.5 ROAST VEGETABLES YORKSHIRE PUDDING 1.5

Please ensure you inform your server of any allergies you may have. all allergens are present in our kitchens so we cannot guarantee the absence of trace elements in any of our dishes. An optional 12.5% service charge will be added to the bill, which is split between our team

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